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The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month
at the Eltham Living & Learning Centre at 8 pm
Next meeting: 30th January 2009
Ganga Wines, Keilor

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Next Meeting

See details in President's Press and Invitation on page 3.

President's Press

Spencer Field

Well, in looking back we finished off a great year with a great Wine Show and successful medal wins for many members, and congratulations to the big winners: Vinko, David Wood, George Wright and several others. Most of all congratulations to the Wine Show Committee led by John O and Roma - the smoothest running show ever. I don't think there was even one small hitch. Also "Thank You" goes to all seven of our generous sponsors for funding the awards and prizes - fabulous effort.

Now we are into the new 2009 year with lots to look forward to, including:

30 January 2009 social meeting

First and foremost is our January social meeting, and Chris Kearney, member and learned winemaker of Ganga Wines, is generously hosting the meeting at the family winery at Keilor. Full details are given below. But did you visit the Ganga website? (<http://www.gangawines.com>). Talk about an inspired setup aiming to help other winemakers get started!! Wow!! Offering courses in winemaking and open to the public. All of us who attend are in for a big treat. Remember to bring meat for cooking on the supplied barbecues, refreshments, crockery, cutlery, tables and chairs. A 7pm start.

Guild meeting program for 2009

At our social meeting your Executive will announce its meeting/activities program for February - June 2009. It will also be published in the mid February newsletter. In developing the program, we have been mindful of the feedback received from members in addition to major themes which have been discussed in previous newsletters.

An exciting 2009 vintage

The imminent vintage is full of promise, for accessing grapes from near and far. I've already received invitations from two new sources, wineries at Sunbury and St Andrews, for members to secure supplies and we have other regular suppliers.

We have Zenon and Geoff (Nagle) very busy identifying some Mediterranean style varieties available from NW Victoria. Members have already committed to a total of 800 kg of Sangiovese. We need to find takers for another 200 kg to make a 1 tonne lot (**PLEASE CONSIDER**). We have been assured that the Sangiovese is from a top notch supplier, will be hand picked and will be delivered in a refrigerated container. (Read Zenon's article below on page 4 for more details). Please note that the 30 January meeting will be the last opportunity for orders.

GRAPE BUYERS BEWARE THIS SEASON

Sadly the grapevine pest, Phylloxera, has been found in, so far, two locations in the Yarra Valley. A media release and map of the Phylloxera Infested Zone (PIZ) has been included in this newsletter on pages 5 and 6). This is bad news for us as grape buyers. Controls have been put in place to attempt to prevent any further spread of the pest. These controls prohibit any movement of grapes out of the PIZ.

The Guild asks member grape buyers to please ensure they heed the following advice:

- Do not source grapes within the PIZ control zone shown on the map. It is illegal to move grapes out of such infested zones.
- In going onto any vineyard, be sure to heed the owner's protocols which should be in place applicable to all visitors to insure the pest is not brought in. Ask for protocols if necessary. You may not be allowed entry if you have come from another vineyard in/near a phylloxera risk zone.
- In sourcing grapes from non-PIZ areas, use your own containers - ensure they are clean to start with, and scrub them clean again after emptying. Boots should also be cleaned.
- Beware of the potential for you to be involved in the further movement of phylloxera to other (including your own if you have one) vineyard.

Anyone who in the morning of 30 January tramps around a Yarra Valley vineyard should not then go straight onto the Ganga Vineyard for our barbecue meeting. A change of clothes and boots in between would be both courteous and smart. What would be even smarter, do not go near a PIZ on the morning of 30 January.

Wine Quotes and News

Rob Aitken

"And if Australian wines are not precisely wines for connoisseurs, they are sound and wholesome beverages for citizens of modest means" - W. J. Todd, Handbook of Wine, (about 1920).

(Obviously things have changed as Australian wines are now also of a quality for the connoisseurs but as we know, good Australian wines are still available for citizens of modest means!)

Invitation from Fellow Guild Member Chris Kearney

My brother Geoff and I would like to invite members of the Eltham Wine Guild to hold their January 2009 BBQ dinner meeting to be held at our winery Ganga Wines. It is planned to start at 7:00 pm on Friday 30th. We will provide three BBQs for the cooking of the meal that can be eaten overlooking the vines on what we hope is a pleasant summer evening. We of course will have wines we have made ready at hand to be shared and enjoyed along with yours. We have a website that gives you a bit of a look at the developing vineyard and winery, (www.gangawines.com <<http://www.gangawines.com/>>). Crockery, cutlery, chairs and tables are at a premium so I would ask you if you can bring what you need with you that will assist greatly.

Our vineyard and winery is located at 174 Milburn Road Keilor.
(<http://maps.google.com/maps/ms?f=q&hl=en&geocode=&num=10&ie=UTF8&msa=0&msid=117227947509355084805.00043af7504e2240ad34d&ll=-37.710799,144.836304&spn=0.006994,0.013926&z=16>)

We are amongst the market gardens North of the Calder Freeway. In fact you may have seen both the vines and winery from the freeway if you have travelled the freeway. Please be aware that there is also a Milburn Street in Keilor which is within the main village of Keilor, so be careful; if you are looking up how to get there from a street directory.

When you arrive you will be able to park on the property and make your way westward to find the winery and vines situated in the south west of the block.

We hope you will find the time to join us and enjoy a different venue to appreciate the wines we make and drink.

Yours sincerely,

Chris Kearney
Senior Winemaker
Ganga Wines

Sourcing Mediterranean Grape Varieties for Winemaking in 2009

Zenon Kolacz

Mediterranean Grape Varieties Availability.

Following on from previous discussion on sourcing some grapes from the Sunraysia area, Geoff Neagle has been able to arrange the following deals for our consideration:

1. Sangiovese.

Tuscan grape variety, best known for making lighter styles of reds, typically the Chianti Classico. By contrast, the super Tuscans use Sangiovese with around 10% to 15% of either Cabernet, Merlot, or Grenache.

We can obtain this grape from one of Foster's wines preferred suppliers.

The offer is made up as follows:

- Grapes \$500/tonne (minimum 1 tonne).
- Hand picking \$100/tonne
- Delivery overnight \$200
- All up about \$800 for premium handpicked grapes.

Delivery point to be advised.

2. Alternate Grape Varieties from Macquarie Nurseries (formerly Chalmers)

Minimum Quantity: 500kg

Pretty much any grape variety you want.

Red wine grapes include : Aglianico, Barbera, Albarino, Colorino, Dolcetto, Durif, Malbec, Nebbiolo, Mammolo, Negro Amaro, Negro D'avola, Pinotage (south African) , Zinfandel, Saperavi (Georgian), Sagrantino

White Wine grapes include : Fiano, Garganega, Graciano, Greco Di Tufo, Malvasia Istriana, Moscato Giallo, Pinot Gris/Grigio, , as well as Verdelho.

As mentioned above, grapes are minimum 500 kg per variety.

Costs: \$500/ half-tonne, plus \$50 bin hire, plus about \$200 delivery. All grapes are hand-picked.

That is about it for now. Let us know where your interest lays. White grapes are typically available in mid-late January and the reds by mid-late February.

Further Phylloxera Detection in the Yarra Valley

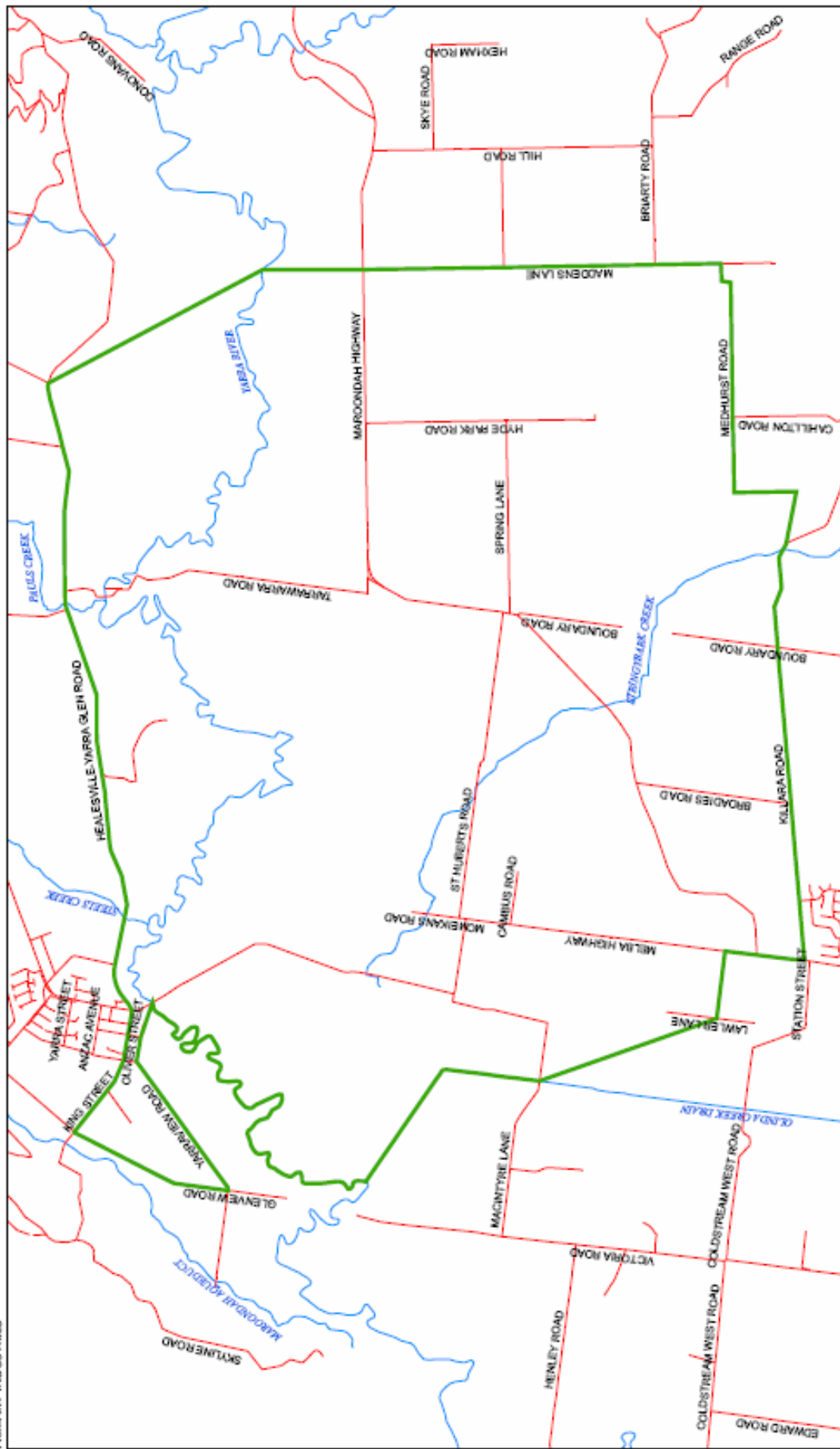
DPI Media release 5 Dec 08

The Victorian Department of Primary Industries (DPI) advises that a detection of the grapevine pest phylloxera has been made in an existing control area in the Yarra Valley, north-east of Melbourne. The Maroondah Phylloxera Infested Zone (PIZ) was declared after a phylloxera detection in December 2006. The declaration restricts the movement of grapevine materials, machinery and equipment out of the PIZ.

The new detection occurred near the edge of the Maroondah PIZ and the boundaries of the PIZ will be extended in line with nationally-agreed protocols. Senior DPI Plant Standard Officer Greg King said that the property owners noticed poor vigour in a number of vines and notified the Department. "Samples were taken from the affected vines and DPI's reference entomologist confirmed the presence of the pest," Mr King said. "DPI Plant Standards officers will meet with local growers, winery managers and industry groups to help decide on the most appropriate new boundaries for the Maroondah PIZ."

Mr King said that grape phylloxera does not affect grape juice or fruit and is not a public health issue. "Grape phylloxera is an aphid that lives on the roots of grapevines and affects many wine-growing regions around the world, including some in Victoria. "It causes a gradual decline in vine health and there is no effective treatment for the pest on ungrafted vines. "It is also a market access issue for both the viticulture and nursery industries, and requires restrictions on the movement of vine products from affected areas."

The National Phylloxera Management Protocol regulates the movement of filtered juice, whole grapes, crushed grapes and used agricultural machinery and bins from phylloxera-affected areas to wineries in other parts of Victoria and interstate. Early detection is the best defence against phylloxera and it can be effectively managed with a co-operative approach. The most recent previous detection of grape phylloxera was near the Macedon Ranges in January 2008.



Maroondah Phylloxera Infested Zone

 Maroondah PIZ
 Roads
 Hydrology



DISCLAIMER:
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Chocolate, Wine and Tea Consumption could Decrease Dementia Risk

Daniel Palmer

(January 7, 2009 - Australian Food News)

According to Oxford researchers working with colleagues in Norway, chocolate, wine and tea enhance cognitive performance.

The team, from Oxford's Department of Physiology, Anatomy and Genetics and Norway, examined the relation between cognitive performance and the intake of three common foodstuffs that contain flavonoids (chocolate, wine, and tea) in 2,031 older people (aged between 70 and 74).

Participants filled in information about their habitual food intake and underwent a battery of cognitive tests. Those who consumed chocolate, wine, or tea had significantly better mean test scores and lower prevalence of poor cognitive performance than those who did not.

Fruits and beverages such as tea, red wine, cocoa, and coffee are major dietary sources of polyphenols - micronutrients found in plant-derived foods. The largest subclass of dietary polyphenols is flavonoids, and a link has previously been noted between higher flavonoid consumption and a lower risk of dementia.

The latest findings seem to support the theory, although the researchers caution that more research would be needed to prove that it was flavonoids, rather than some other aspect of the foods studied, that made the difference.

The link was most pronounced for wine.

Research such as this provides brand marketers, retailers and food manufacturers with an insight into the potential health boosting properties of the food but the researchers warned that moderation was the key, with excess consumption - of wine, particularly - potentially increasing the risk of dementia and other diseases.

Getting Your Wines Tested

Spencer Field

The following have been found to be very helpful for testing and advice on members wines; including in regards to sulphur levels, total acidity, pH, malolactic fermentation, identification of faults, etc. All charge for the testing only.

Cellar Plus - Ring Richard Webb at the city store tel 9328 1409. Richard is trained and experienced in winemaking, and runs courses for winemaker aspirants on behalf of Cellar Plus.

Karen Coulston - (Hills of Plenty, Yarrambat). Karen is a life member of the Guild, a trained chemist and successful wine maker, wine science educator and Show Judge. Tel 9436 2264.

Vinvicta Products - Thomastown; tel Steve Jenkinson 1300 360 353. Steve provides a testing service for his wine industry customers.

Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 14th of the month to be included in the next Newsletter.

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